

□ Drying of foodstuffs while retaining aroma and other materials - where drying **air flows** around closed circuit and when passing a membrane gives up moisture which is extracted by cleaning **air flow**.

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Process and appts. for drying prods., partic. foodstuffs to retain the aroma, and other valuable materials. The drying gas, usually **air**, **flows** around a closed system and passes one side of a membrane where the moisture is extracted by heat exchange leaving the aroma and other valuable materials in the drying gas.

On the remote side of the **membrane** a **flushing** gas removes the sepd. moisture. The membrane comprises a pore-free active layer laminated with a thicker porous carrier. Both layers are mfd. in plastic with diffusion coeffts. harmonising with those of the material to be sepd..

The prod. is located in a dryer (1) through which drying **air** **flows** and picks up moisture from the prod.. The **air** then **flows** to an opposing stream heat exchanger (2) where it is pre-heated to a given temp.. A subsequent heater (3) heats the air to a final temp. before it flows to a material exchanger (4) where it passes a membrane (5). Selective extn. of moisture occurs, leaving the aroma and other useful materials in the recirculating air stream.

USE/ADVANTAGE - The process is used for selective drying of prods., partic. foodstuffs contg. a mixt. of moisture types, and retains higher levels of aroma and other valuable materials.

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